

ABSTRACT OF DISCLOSURE

Deli – salads are normally produced with preservatives to achieve the shelf life demanded by the retail food industry.

This invention relates to the process of manufacturing Deli Salad products without the use of preservatives other than salt, sugar, or other sweeteners and food acidulates . Salads prepared, processed and pasteurized in this manner, will have a minimum refrigerated shelflife of 60 days without impairing the taste of the salad or the crispness of the vegetables.

Salad dressings are mixed with vegetables such as potatoes or any other agriculture grown product or manufacturer thereof.

This mixture is then packed into plastic bags. The bags are heat sealed and pasteurized . After removal from the heated environment , the bags are rapidly cooled.